

Appetizers

- Chicken Quesadilla** guacamole, sour cream, salsa 8.95
Crab Cake lump crabmeat, black bean and corn salsa 9.95
Seasonal Soup aromatic and classically crafted 6.95
French Onion Soup gruyere, crouton 7.95
Baby Greens oven-dried tomato, toasted goat cheese, balsamic vinaigrette 6.95
Caesar romaine, parmesan crisp, classic dressing 6.95

Sandwiches

All sandwiches served with choice of fries or a dressed side salad

- BBQ Pulled Pork** cole slaw, brioche bun 10.95
Traditional Chicken Club smoked bacon, lettuce, tomato, mayo, white toast 10.95
Classic American Burger sautéed mushrooms, bacon, caramelized onions, cheddar 11.95
Southern Turkey Melt oven roasted turkey breast, gruyere cheese, bacon-onion jam, roasted garlic aioli, sourdough bread 10.95
Blackened Salmon Sandwich lettuce, tomato, sweet fried onions, lemon aioli, soft roll 13.95

Entree Salads

- Grilled Chicken Caesar** romaine, parmesan crisp, garlic croutons, classic dressing 11.95
Grilled Chicken Cobb Salad applewood smoked bacon, egg, avocado, bleu cheese, tomato 12.95
Steeplechase Salad seasonal greens, sliced new york strip, caramelized onions, tomatoes, maytag blue cheese, red wine vinaigrette 15.95

Pasta

- Chicken Fettuccine Alfredo** garlic parmesan cream sauce, parsley 15.95

Desserts

- Apple Brown Betty** streusel, vanilla ice cream, caramel sauce 7.95
Warm Bread Pudding vanilla and caramel sauces 6.95
Pecan Tart chocolate glaze 6.95
Cookies & Milk fresh baked cookies of the day 5.95
Seasonal Cobbler vanilla ice cream 7.95

Beverages

Coffee	2.75	Soft Drinks	2.50	Lemonade	2.50
Tea	2.75	Iced Tea	2.50	Sparkling Water	3.95
				Bottled Water	3.95

Executive Chef Thierry Grodet

A service charge of 18% will be added to parties of six or more. There will be a \$5.00 charge for split entrees.

Some items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

Sparkling Wines

	glass	bottle
Korbel Brut NV, Sonoma County, California	8	30
Domaine Chandon Brut Classic NV, California		49
Barefoot Bubbly Extra Dry, California	6	22
Moet & Chandon, White Star, France		90

Pinot Grigio

Ruffino "Lumina", Italy	9	34
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Sauvignon Blanc

Kim Crawford, Marlborough, New Zealand	11	42
Lonely Cow, Marlborough, New Zealand	7	26

Chardonnay

Chateau St. Jean, Sonoma County, California	8	30
Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California	12	46
Carmel Road, Monterey Coast, California		37

Riesling

Hogue, Columbia Valley, Washington State	9	34
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Adventurous Whites

Ménage à Trois "White", Napa Valley, California	9	34
Arrington Vineyards Stag's White, Tennessee	8	32

Pinot Noir

	glass	bottle
La Crema, Monterey Coast, California	11	42

Merlot

Clos du Bois, Sonoma County, California	8	30
Blackstone, California		37

Cabernet Sauvignon

Louis Martini, Napa Valley, California	7	26
Silver Palm, Northern Coast, California		35
Franciscan, Napa Valley, California	12	46

Zinfandel

Ravenswood "Vintner's Blend", California	9	34
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Adventurous Reds

Ménage à Trois "Red", Napa Valley, California	9	34
Arrington Vineyards Red Fox Red, Tennessee	8	30

American Bottled Beer

Budweiser	4.50
Bud Light	4.50
Coors Light	4.50
Michelob Ultra	4.50
Miller Genuine Draft	4.50
Miller Lite	4.50

PREMIUM DOMESTIC

Sam Adams	5.50
Sierra Nevada	5.50
Yuengling	5.50

CIDER & MALT BEVERAGES

Woodchuck	4.50
Mike's Hard Lemonade	4.50

Imported Bottled Beer

Amstel Light	5.50
Bass	5.50
Blue Moon	5.50
Corona/Corona Light	5.50
Foster's	5.50
Guinness	5.50
Heineken	5.50
New Castle	5.50
Pilsner Urquell	5.50
Stella Artois	5.50

Hand-Crafted Bottled

Brewed in Nashville	
Yazoo Pale Ale	4.50
Yazoo Dos Perros	4.50
Yazoo Hefeweizen	4.50